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SOUPS and CONSOMMES



BY THE
WORLD FAMOUS CHEFS

OF THE
HOTEL DE VILLE, PARIS

Soups and Consommés

of the

WORLD FAMOUS CHEFS
United States
Canada
Europe

The Soup and Consomme Book

From the

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Compiled and Edited by
A. C. HOFF

Translations by Louis Sterzer, Los Angeles

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1914

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PREFACE

In presenting to the public this book on SOUPS AND CON-SOMMES we feel that we are presenting the most complete authoritative and up-to-date book ever prepared on the subject. The contributors being the finest chefs in the United States, Canada and Europe insure every recipe shown as right. These world-famous chefs have given us their special recipes, and they have made the explanations so plain and so complete that any one can readily understand them.

The great chefs who have prepared these recipes for us have all made cooking their life work and have been apprenticed under the finest and most practical teachers in the culinary lines in this country and abroad.

A large portion of the copy has been translated from the French. The finest chefs are generally the French or Swiss. They are not literary men; their language is not flowery, but we know that even with the difficulty that exists in expressing in English many of the French terms that the work as a whole will be easily understood and greatly appreciated.

This is the first time in history that such a wonderful collection of recipes have been made obtainable for general use. These men are giving, in these recipes, their "professional secrets." The calibre of the men who have prepared these recipes is great and represents as much as the great masters in other lines of the world's work. Napoleon Bonaparte was a great general; Shakespeare, a great author; George Washington, a wonderful statesman; and Thomas Edison, a masterful inventor;—but we feel that the master chefs represented here are to be considered just as great and doing just as much of the world's work as any of the famous men we have all been taught to revere and respect.

The International Cooking Library, covering in twelve volumes every conceivable part, section or angle of the cooking question, makes it possible for any one who will follow these recipes to be an expert cook. The great masters who have prepared these recipes have spent their



THEIR CHEFS-OUR CONTRIBUTORS



lives studying and experimenting and are giving in these recipes their best ideas and suggestions. These are dishes of the millionaires and the most particular epicureans.

We feel that this set of books is presented to the public at just the opportune time. All people are beginning to realize that there is really no more important art than cooking and this should be so; for what should be considered more important than what we eat? The best health insurance is having the right kind of foods, properly prepared. A man is at his best only when he is in robust health and nothing will undermine a person's constitution so quickly as poor food. The best dishes and the sure and absolute recipes for making them, are contained in this wonderful set of books. All the copy is from authorities just as positive and just as sure in this line as the noted Blackstone was on legal lines. We picked the best chefs in the world; we would accept copy from no others.

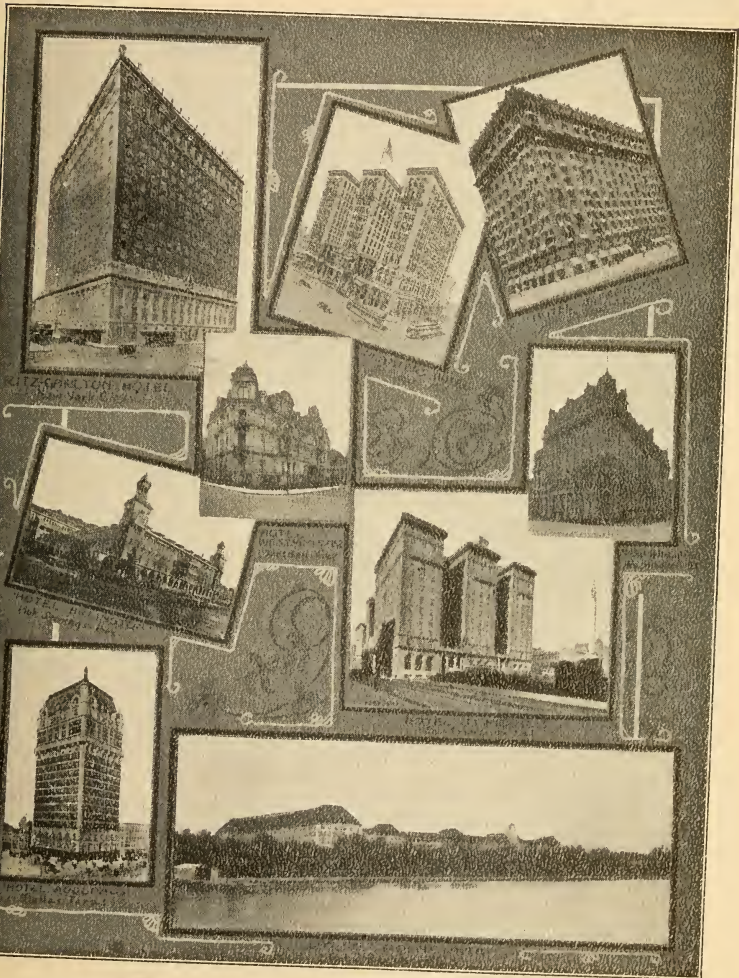
A careful study of the recipes and careful application of the directions for same is all that is necessary to produce the results that have made these men famous.

In the presentation of this book, we wish only that space would allow us to mention and pay courtesy to the many men who have assisted us in the various departments, copy preparation, translation, and editing, also the courtesies rendered by the managers of the world renowned hotels whose chefs have been our contributors.

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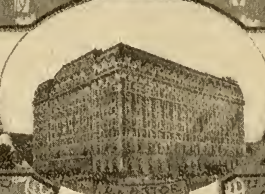
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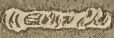
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THEIR SPECIAL SOUPS & CONSOMMES



LECTURE ON SOUPS AND CONSOMMES

by Thomas Cooney

Chef de Cuisine, Hotel Van Nuys

Los Angeles, California

As soup is one of the most important items on a bill of fare or in the household, too much care cannot be taken in its preparation. To make good soup is easy, although few know how. Some cooks through lack of knowledge and some through carelessness compound a soup which is tasteless and flavorless and of no food value whatever, not differing very much from what some people rightfully call "suds." If soup is properly prepared and served, it starts the meal right and anything following it has a far better chance to please, wherein if soup is inferior, it has a very bad effect upon a guest, in fact making him peevish and no matter how you try to please him or her it will avail not if given a poor start; hence the necessity of making good soup. Soup on "Party Bills of Fare" should be regulated by the size of the bill. If a heavy bill of fare, a light soup or consomme; and on a light bill of fare, a heavy soup, cream, etc.

In the following article I will try as nearly as I can to define what, in my mind, is good soup and if directions are followed will prove satisfactory.

As to soup as a food, it has very little value although many claim much for it. From time to time, many writers have expressed different views on soup, but the principal nutrition lies entirely in the way it is prepared and not as we read about it, so it is up to the cook to make soup that is nutritious or otherwise; so take upon yourself the responsibility. If it is nutritious, it is to your credit, if not, you are to blame.

GENERAL STOCK

Four pounds fresh beef shanks cracked, leaving all the meat on the bones, two pounds veal shanks, chicken trimmings, two carrots, two turnips, three tomatoes, one leek, two onions and some celery peelings.



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Have soup kettle on the stove with two gallons boiling water; plunge the bones into this, keeping the water boiling vigorously for five minutes, then draw back and let simmer for one hour (by plunging the soup bones into boiling water the most nutritious part of the meat is saved, namely, the albumen which, if the meat or bones were put into cold water and then brought to a boil would come to the top in skum and be thrown away), then add the vegetables cup up, also one tablespoonful of salt. Let simmer for four hours, take off the fire and strain through a soup towel made of fine cheese cloth. Set away in a stone crock in a cool place and when cold set in ice box for future use. This stock should always be made a day ahead.

CONSOMME

Have in a sauce pan one pound of chopped lean beef, one sliced carrot, half a leek, one stock celery, one bay leaf, two cloves, one whole spice, four beaten egg yolks, two ripe tomatoes, one tablespoonful of salt, and a little pepper. Mix thoroughly with a spatula adding one gallon of hot stock. Place on stove and bring slowly to a boil, stirring occasionally. When it begins to boil draw back and let simmer for two hours. Strain through a napkin into a stone crock; season to taste.

Consomme is at its best the day it is made, except for jellies or frappe. If consomme is left to set, when it is heated up again it tastes flat and loses its brilliant color or becomes dull. Consomme should be of a dark amber color, if not dark enough, add a little caramel or burnt sugar. To this, many cooks object, but we find in Williams' Chemistry of Life that caramel is very healthy, and advocates its use in sauces, etc. Uniformity is the standard of excellency. Consomme is service with many garnishings a la this or a la that, but the main body always remains the same.

Jellied consomme is very much appreciated on a hot day. First try consomme to be jellied by setting some in a glass and placing in chopped ice; let set and if not firm enough, add a little gelatine; bring to a boil, strain and set away to cool. If for frappe it should not be but slightly heavier than cold consomme.



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CHICKEN STOCK

Singe, draw and wash well, three fowls. Have on the fire a soup kettle containing one and a half gallons of water boiling vigorously. Plunge the fowls into this and let boil three minutes. Draw back and let simmer, adding one leek, two stalks of celery, one spoonful salt, one medium sized carrot, one bay leaf and two whole peppers. Skim off any scum coming to the top and let cook for three hours or until the fowls are done.

Remove the fowls and let them stand in cold water for five minutes (by doing this the skin of the fowl remains soft when cold; if not put in cold water the skin gets dry and hard if left standing for any length of time) and set away for future use. If the broth is not strong enough, boil until required strength is attained; strain through a fine cheese cloth and set away in a stone crock for further use.

CHICKEN BROTH MADRILENE

Same as above, adding twelve ripe, peeled tomatoes, two chili and two bell peppers and one head celery, while cooking.

CHICKEN BROTH BELLEVUE

Wash well twenty-four clams. Put them in a sauce pan on the fire with just a little water. Cover tightly and let boil five minutes. Remove the cover and strain the juice through a napkin. Add one-third clam juice to two and two-thirds chicken broth or vice versa. If for Clam Bouillon Bellevue, serve in bouillon cups with whipped cream.

CHICKEN BROTH CREOLE

One chicken, boned and cut in dice; cut in julienne two leeks, two slices of Virginia ham, one onion cut small, three chili peppers and one bell pepper peeled, seeded and cut in strips, and a half crushed clove of garlic. Put all in a sauce pan with a quarter of a pound of butter, braise lightly, stirring occasionally for ten minutes. Then add one gallon of chicken broth and let cook for one hour. Have peeled and seeded six ripe tomatoes, cut up in one inch squares, and one quart of



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cooked okras cut about one inch long; add to broth and season to taste. Do not boil again, but let simmer twenty minutes, lastly adding two cups of cooked rice and some parsley. Serve hot.

Some prefer to cook rice with soup, but it is not, to my idea, a good policy, as rice gets so soft and mushy when thus cooked.

FAMILY STYLE

Cut up in small squares the breast of one raw fowl, one carrot, one turnip, one leek, one onion and one peeled and seeded bell pepper. Place in a sauce pan with some raw butter and set on the range. Braise lightly, then add one cooking spoonful of roux or thickening. Mix until smooth, add one gallon of hot chicken stock. Boil one hour, add some chopped parsley and a tablespoonful of chopped chives; season to taste. Serve hot.

ROUX

Roux is one of the most important elements in cooking and too much care cannot be taken in its preparation. Many a fault in culinary can be traced to a roux improperly prepared.

Melt one pound of butter in a heavy sauce pan and use only the clarified part; add to it one pound of flour; stir thoroughly until smooth, cook for fifteen minutes on the range, stirring continually. Then cover the sauce pan and set it in a moderate oven for thirty minutes, stirring occasionally, when it will be ready for use. This will thicken two gallons of any liquid to a good heavy sauce (not soup) as soup is light and requires so much less.

For brown sauces or soups, continue the cooking of the roux until the proper color is attained from a light golden color to dark brown.

MULLIGATAWNEY

Cut in dice, two onions, two heads of celery, one peeled and seeded chili pepper and the breast of one raw fowl. Put all in a sauce pan with some drawn butter and braise ten minutes on a moderate fire; then add to it one large cooking spoonful of roux, mix until smooth, adding one gallon of chicken stock; season to taste and let cook one hour. Have peeled and cut in cubes, two apples sauted in a pan with



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some butter three minutes, shaking continually. Then add to the soup with two tablespoonfuls of curry diluted in water and one cup cooked rice. Let simmer twenty minutes and serve. When using curry do not boil afterward, as it spoils the flavor.

LAMB BROTH

Take about six or seven lamb bones and place in a sauce pan with enough cold water to cover, then set on the range and bring to a boil. Let cook five minutes, take them off and wash well. Place them again on the fire covered with water as before; bring to a boil and draw back; let simmer for four hours adding two leeks, two medium sized onions, two carrots, two turnips and some celery peelings and a bouquet of parsley, skimming occasionally and keeping covered with water to make up for evaporation; now this broth should be clear. Take off and strain through a fine cloth and set away for further use. Many soups are made from this broth, the most popular being Scotch Hotch Potch and Scotch Lamb Broth.

SCOTCH LAMB BROTH

Cut up in dice four turnips, two leeks, one onion, two or three stalks of celery and one pound of lean lamb or mutton. Place the vegetables in a sauce pan with some drawn butter and set on the range. Let cook slowly stirring occasionally. Then take the diced lamb or mutton and plunge it into boiling water. Let boil one minute, take it out, wash off and add to the vegetable. Let all cook together for fifteen minutes, then add one cupful of Scotch oats and a little roux; mix thoroughly until smooth, adding one gallon of hot, but not boiling lamb broth. Let cook two hours slowly; skim off any impurities coming to the top, season to taste and when ready to serve, add a little chopped chives and parsley.

HOCHE POT OR HOTCH POTCH

This was a favorite soup of Edward the Seventh. Cut in dice, about an inch square, one pound of lean lamb or mutton. Cut in julienne or strips, two leeks, half a hard head of cabbage, and one head of celery. Place the vegetables in a sauce pan with some raw butter and set on



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the range. (Follow the same rule as in Scotch broth with diced mutton.) Let cook for fifteen minutes and add to it one gallon of clear lamb broth. Let cook an hour, adding one teacupful of cooked string beans, one cup of freshly cooked garden peas and one cup of fleurettes of cauliflower; season to taste and let simmer for twenty minutes more. Skim off the grease, add a spoonful of chopped chives and serve hot.

ASPARAGUS BOUILLON

This bouillon is best made from canned asparagus. Add the contents of two cans of asparagus, juice and all, to half a gallon of chicken broth. Season and boil ten minutes. Strain through a fine cloth, forcing as much of the asparagus through as possible. This bouillon is fine served cold on a hot day.

TOMATO BOUILLON

Two dozen ripe sound tomatoes, one leek, three chili peppers, one bell pepper, two stalks of celery, one onion tied in a cloth, three cloves, two bay leaves, three whole spices and some parsley; add one gallon chicken broth, set on the range, bring to a boil, draw back and let simmer for two hours. Season to taste. If too tart, add a little baking powder. Take off and strain through a fine strainer and afterwards through a cheese cloth. It should be of a nice red color. This is excellent served hot or cold.

PUREE OF TOMATOES

Cut in slices two onions, one head celery, one carrot, two chili peppers, one bell pepper, a small veal shank and a small ham bone. Place all in a sauce pan with some drawn butter and a kitchen bouquet containing the following ingredients; three cloves, four whole peppers and two bay leaves tied in a linen cloth. Braise for twenty minutes, then add to the amount of one gallon of peeled sound ripe tomatoes and a half gallon of general stock; bring to a boil and let simmer for two hours, stirring occasionally. Season to taste, adding a little baking powder to neutralize the acid and a little sugar; strain through a fine strainer and set again on the range in a clean sauce pan; bring to a boil. Have ready six tablespoonfuls of cornstarch diluted in cold chicken



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broth or water will do if chicken broth is not handy. Add this to the soup, gradually stirring continually with a whip until it is of the required consistency. If for cream of tomatoes, make a little heavier or thicker, let boil two minutes after adding the thickening. Take off and strain through a fine cheese cloth. It is now ready for use as a soup or sauce.

For Cream of Tomato, add one-third good hot cream to two-thirds tomato puree; let come to a boil, working in with a spoon, one ounce of hard or raw butter. Serve Crouton soufflé.

TOMATO GUMBO CREOLE

Cut in strips, three chili peppers, one leek, three bell peppers and half a pound of cooked ham; place in a sauce pan with some butter, on the stove; braise ten minutes, then add a quart of chicken broth and three quarts puree of tomatoes. Mix thoroughly, bring to a boil, let simmer one hour, then add one quart of cooked okra including the liquor in which it was cooked, and one cup of cooked rice. Season to taste and serve hot.

PUREE OF SPLIT PEAS

Put in a sauce pan with some drawn butter, one sliced onion, one carrot, two stalks of celery, a kitchen bouquet as previously explained, one leek, half a pound of salt pork cut in small dice and blanched, and one ham bone. Place on the range and braise for twenty minutes, stirring occasionally, then add one pound of washed and soaked split peas and one gallon general stock. Boil slowly for three hours, stirring occasionally. Season to taste. Take off and remove the ham bone and bouquet and strain through a fine sieve. Put again into a clean sauce pan and set on the range and if too thick, dilute with stock. Work in some two or three pieces of cold butter and serve hot. (When the soup has been boiling about one hour, add a spoonful of roux, this keeps it together and makes it smooth.)

VEAL BROTH OR STOCK

Proceed as for lamb broth, using veal bones.

For demi glace or brown sauce, brown veal broth forms the greater part and is made as follows: Two good sized ham shanks, two



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pounds veal bones chopped up and placed in a roasting pan in a moderate oven with some carrots, onions, celery and leeks cut up. Let cook gradually until of a deep brown color, then turn the whole into a sauce pan and cover with stock (after the stock has come to a boil in the pan the bones were cooked in), add some chili and bell peppers, also a good sized kitchen bouquet. Let cook six hours, adding some tomatoes, say one gallon to four gallons of stock. Take off and strain through a cloth. Place again on the range in a clean sauce pan and thicken with brown roux, say one pound to three gallons. Mix thoroughly, let cook one hour, stirring occasionally and season by adding one cup of walnut catsup, one cup mushroom catsup and about a pint of meat. Glace and mix thoroughly, then take off and strain through a cheese cloth. It should be of a light brown color, smooth and clear as many soups and sauces are made from this. Any one particular flavor should be easily imparted. The great trouble in many cases is that too much tomato is used, thus making it bitter and the imparting of any one particular flavor to a brown soup or sauce becomes an impossibility.

MOCK TURTLE

Procure one nice clean white calf's head; skin and cut in pieces about four inches square; remove all the lean from the inside and cook with lemon and spices. When cold, cut up six of these pieces in dice about a quarter of an inch square and add to a stock composed of two quarts of demi glace and two quarts of consommé. Boil for one hour; season to taste. Flavor with sherry and lastly two chopped eggs and half a lemon peeled and seeded. Serve hot. The consommé to be used in this soup should be made from veal broth.

ENGLISH BEEF BROTH

Cut in dice two carrots, two onions, one leek, one pound lean beef cut in dice about half an inch square, and one cup barley washed. Place all in a sauce pan with some butter and set on the range. Let cook fifteen minutes, stirring occasionally, then add one-third brown sauce and two-thirds consommé of beef. Let boil one hour, skim off, season to taste, flavor with sherry, besprinkle with parsley and serve.



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CONEY ISLAND CLAM CHOWDER

To one quart of fresh opened clams, add one quart of water; bring to a boil, skim off and strain through a napkin. Then cut up in dice a quarter of a pound of salt pork and place in a sauce pan. Set on the range and let slightly brown with one onion, one chili pepper, one bell pepper and a couple of stalks of celery cut in dice. Cook for fifteen minutes, stirring occasionally, then add the clam broth with an equal amount of chicken broth. Let cook slowly for thirty minutes; season to taste, adding a little sage, thyme and cayenne pepper. Then cut in dice two good sized Irish potatoes, eight ripe peeled and seeded tomatoes, add to the soup and let boil until the potatoes are cooked. Draw back and skim off the grease and lastly add the clams and a little chopped parsley. After adding the clams do not boil as this makes the clams tough.

BOSTON CLAM CHOWDER

Proceed as for Coney Island Chowder, but before putting in the clam broth, add two cooking spoonfuls of roux. Mix thoroughly until smooth, then add the clam and chicken broth. Season to taste. Let boil thirty minutes and add the potatoes cut in dice and when they are cooked, add one quart of hot cream; bring to a boil, then add the clams. It should be of the consistency of a heavy cream. Serve hot.

GREEN TURTLE AMONTILLADO (Thick)

Mix two quarts of good consomme with two quarts of brown sauce, and add to it one can of turtle meat cut in dice, accompanied with its liquor. Season to taste, flavor with Amontillado. Let cook fifteen minutes and add two chopped eggs and half a lemon, peeled, seeded and cut in very thin slices. Serve hot.

For clear Green Turtle, add the diced turtle meat and liquor to a good consomme. Flavor with Amontillado or sherry. Cook ten minutes and serve in bouillon cups.

PUREE MONGOLE

Cut in julienne, two carrots, two leeks and a couple of stalks of good celery. Put in a sauce pan with a quarter of a pound of butter



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and braise for ten minutes, stirring. Then add two quarts of tomato sauce and two quarts puree of split peas. Let boil one hour, adding half a can of French peas. Season to taste. Serve hot.

CREAM OF CELERY

Slice one carrot, two turnips, two leeks, one onion and half a gallon celery cut fine. Place in a sauce pan with some drawn butter and braise for twenty minutes. Then add one gallon general stock previously thickened with two cooking spoonfuls of roux. Let all cook two hours, season to taste, take off and strain through a fine sieve. Place again on the range in a clean sauce pan and have hot one quart of cream; add this to the soup with two or three pats of butter worked in with a spoon. It is now ready to serve.

While some culinary writers advocate using a liaison of egg yolks to thicken cream soup before serving, I do not believe it is practical, for if after adding the liaison the soup boils, the egg yolks curdle and any amount of straining will not make the cream soup look smooth again. So many cooks make a great mistake in serving cream soup too heavy or too thick; especially to first class trade, thick soup is repulsive. A cream soup should be of the consistency of good cream, not any heavier.

All cream soups are made as Cream of Celery, using the different ingredients such as cauliflower, barley or such instead of celery. No set time can be given for cooking soup; seasoning of soup is a matter hard to define; seasoning can always be added, but never removed.

In cooking soup stocks or stews, the boiling point registers 212 degrees. It cannot be made any hotter than this, so don't boil all the flavor and aroma away by letting it boil vigorously all the time. Let it drop to say 180 degrees and you will save much of the flavor thrown away in steam. It may take a little longer, but it is worth while.

VEGETABLE SOUP

Cut in julienne, three carrots, three turnips, three leeks, one head of cabbage and two onions cut fine. Set on the fire with some drawn butter; braise for twenty minutes, stirring occasionally. Then add to it, one gallon general stock; cook for one hour and add one head of



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cauliflower fleurettes (cut out), one cup cooked green peas and a cup of string beans cut an inch long and twelve ripe peeled and seeded tomatoes cut coarse. Let cook one-half hour, season to taste and serve.

POTATO AND LEEK SOUP NO. 1

Cut up in thin slices twelve leeks and two onions; put in a sauce pan with a small ham bone and some drawn butter and place on a moderate fire. Let cook ten or twelve minutes, stirring occasionally. Add to it one gallon of stock and eight good sized potatoes quartered lengthways and cut thin. Season to taste; let simmer one hour until all is thoroughly cooked. Skim off the grease, if any, besprinkle with parsley and chives. Serve hot.

POTATO AND LEEK SOUP NO. 2

Proceed as in No. 1, but when cooked pass through a fine strainer. Place again in a clean sauce pan and set on the range. Bring to a boil. Work into it three pats of good butter and serve. (It should be of the consistency of a cream soup or puree.)

ONION SOUP AU GRATIN

Split twelve good sized onions in two and slice; then place in a saute pan with some good butter. Braise to a good brown color. Drain off the butter and add one gallon consomme. Cook for one hour; skim off all the grease and fill sixteen smarts or stone pots especially for the purpose. Place sippets of French bread (previously sprinkled with cheese and baked in the oven) on top, sprinkle with Swiss cheese and set in a hot oven. Let brown. Serve with it separate cheese and allumetus bread sticks.

Let soup cool considerably before putting it in the oven, for if put in too hot, it will boil right away, making it impossible to brown.

Thomas Cooney



WORLD FAMOUS CHEFS



ADRIAN DELVAUX
CHEF DE CUISINE
HOTEL BALTIMORE
Kansas City, Mo.

Mr. Delvaux started in at the Grand Hotel in Reimes, France, and thence to the Bristol Hotel in Paris. In this country, at the Chicago Club, Hotel Congress and Annex, Chicago and at the Auditorium Hotel, Chicago. He has been at the Hotel Baltimore for five years, where he has made the Baltimore famous for its cuisine.

CLAM BROTH IN CUP WITH WHIPPED CREAM

Take four dozen clams, open and remove shells; put in a small sauce pan with two cups of water; boil eight to ten minutes slowly. Strain through a fine cloth, add a small piece of butter, bring to second boil, season to taste and pour into cups and add a tablespoonful of whipped cream in each cup. Serve.

POTAGE A LA BONNE FEMME

Boil a piece of bacon, some veal bones, leeks, carrots, turnips, celery, brown onion, small cabbage and two or three lettuce leaves and some roast chicken carcasses, in some stock. When the vegetables are done, take them out and cut into small pieces; strain the stock, skim, add the vegetables and serve a half slice of toast on each plate.

CREAM VELOURS OF TOMATOES AUX PERLES TAPIOCA

Put six ounces of butter in a sauce pan, add half a pound of lean ham or ham bone and one pound of veal bone, chopped onions and carrots, twelve grains whole black pepper, one bay leaf; let this mixture simmer for ten minutes. Cut some ripe tomatoes into halves, put them into the sauce pan with the mixture, add half a quart of stock and one spoonful of flour and boil for half an hour; season with salt and pepper to taste, then strain through a fine sieve. Before serving, add two cups of boiling cream. Boil tapioca in water, strain and add tapioca to soup.

CHICKEN BROTH, WINDSOR

Take a four pound hen, draw and singe. Chop very fine one carrot, two onions, a bay leaf, and put into a sauce pan. Add four quarts of water and cook slowly for two to two and a half hours. Strain



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this liquid through a very fine cloth, then take two yolks of eggs and one cup of cream beaten well and add to the broth. Serve with one tablespoonful of whipped cream on top.

ESSENCE OF BEEF

Take two pounds of beef bones, four pounds of meat from beef shank, four whole onions, two carrots and put into roasting pan; then place in oven for five to twenty minutes until it is very brown in color. Remove from the roasting pan and put into a sauce pan; add four quarts of water and cook slowly for four hours. Strain this liquid through a very fine cloth, then season to taste and serve.

A. Delvaux

CREAM OF TOMATO

Melt an ounce of butter in a sauce pan; add an ounce of lean finely chopped raw ham, a sliced carrot, onion, parsley, green pepper, garlic, clove, bay leaf and thyme; let it brown nicely for fifteen minutes, stirring occasionally. Add one quart crushed tomatoes with a quart of chicken or veal broth. Season with a light tablespoonful each of salt and sugar. Let cook for thirty minutes and strain through a sieve. Add one quart of cream and half a pound of butter. Serve hot with unsweetened whipped cream.



LOUIS THEIN
FORMERLY
CHEF DE CUISINE
HOTEL UTAH

Salt Lake City, Utah.

Mr. Thein has been with some of the best Hotels and Cafes in America.

POTAGE PROVENCALE

With a very small parisienne potato scoop, dig out all you can from two medium carrots and two white turnips. Keep these articles on a plate until required. Cut in very small pieces a quarter of a pound of raw, lean veal, ham, Bermuda onion and the white part of two leeks. Place all these in a sauce pan with one ounce of butter and cook for fifteen minutes, stirring occasionally. Moisten with chicken broth and tomato juice,



season; let gently boil for twenty-five minutes; add two ounces of raw rice and let boil for thirty minutes longer. Finely chop together parsley, chervil and half a bean of garlic and add to the soup. Lightly mix and let boil for ten minutes longer. Pour soup into tureen and serve.

POTAGE AUX LENTILLES, MONTAGNARDE

Soak one and a half pints of lentils in cold water six hours at least; drain. Heat one ounce of butter in a sauce pan, add one finely sliced onion, four sliced leeks and half a pound of salt pork, cut in small pieces. Mix well and brown for ten minutes, stirring meanwhile. Then add the drained lentils with four medium sized peeled potatoes, two branches of parsley, one branch of chervil, one bean of sound garlic, two bay leaves, two cloves and one and a half teaspoonfuls crushed allspice. Moisten with three quarts of hot water, season with one teaspoonful of salt and a half teaspoonful of white pepper. Mix well. Cover pan and let boil for two hours. Remove, press through a sieve into a basin. Replace in same sauce pan with half a pint of hot milk, one gill of cream and a quarter of an ounce of butter. Mix well, let boil ten minutes, strain through a china strainer into a soup tureen and serve croutons on the side.

Louis Stein



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GERMAN LIVER DUMPLING SOUP

Use a strong consomme or chicken broth. Two pounds of beef livers grated very fine and strained through a fine colander, one very finely grated onion, three fried and finely chopped slices of bacon and two raw eggs. Add to it a teaspoonful of thyme, salt, pepper, paprika and a few dashes of Worcestershire sauce; thicken with white bread crumbs. Form this into balls about the size of a small egg and boil for about seven to ten minutes in boiling salted water, and serve with the soup.



WALTER JURENZ
CHEF DE CUISINE
HOTEL GALVEZ
Galveston, Tex.

Mr. Jurenz, prior to coming to this country, was with some of the finest hotels in Italy, France and England. He was Chef to Count Waldersee and his staff to China, the Red Lion Hotel at Henley on the Thames, England, Royal Crown Hotel, the Belgravia Hotel, and the Vienna Cafe, London, England. In this country, at Hotel La Salle, Hotel Congress and Annex, Chicago, and the Chicago Yacht Club.

LENTIL SOUP, FARMER STYLE

Soak half a pound of lentils over night, boil twice and then wash in cold water. Boil in strong beef stock for about two hours. Dice some carrots, turnips, potatoes and onions. When the lentils begin to get soft, add the carrots and turnips and let boil for about half an hour; then add the potatoes and onions and cook until done. Add some salt, pepper, paprika and Worcestershire sauce. It is also advisable to put some whole black peppers, whole allspice, green celery, parsley and thyme in a small linen bag which is to be tied up and hung in the soup, getting all the flavor out by cooking with the soup for about two hours. A nice ham bone or piece of bacon

will also flavor the soup very nicely.

SOUP, BISQUE OF CRAWFISH—GULF STYLE

Take three dozen crawfish and after carefully cleaning, boil them for fifteen minutes in salted water, then cut the bodies apart from the tails. Mash up the tails and feet of the crawfish well to a powder, then put into a casserole with some very finely chopped onions, carrots and celery, plenty of paprika, parsley and allspice, two bay leaves and some butter. Saute for about fifteen minutes, then add two quarts of a



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strong bouillon and keep this cooking slowly for about one hour. Strain and add a cup of sweet cream and a tablespoonful of fresh lump butter. Stuff the bodies of the crawfish with a mixture of fine grated veal, soaked bread, one whole egg, salt, pepper, paprika, chopped parsley and butter and boil the stuffed bodies for about ten minutes in salted water, then take them out and serve in the soup.

Walter Juarez



G. R. MEYER
CHEF
RECTOR'S
Chicago, Ill.

With finest hotels in Europe, also the Auditorium, Congress and College Inn, Chicago.

TOMATO BOUILLON

To make a strong and tasty tomato bouillon, it requires a white stock which is made as follows: Take about seven quarts of cold water and place in a stock pot with three pounds of veal knuckles or trimmings and about five pounds of chicken bones which may be smothered in the oven for flavor, but do not let them brown. Boil it up slowly, skimming well. Add one carrot, one turnip, one onion, a little trimming of celery and a little salt, a bay leaf and a few grains of whole pepper. Boil for about three hours. Strain through a fine sieve. Take three pounds of veal shanks, cut the meat off and chop fine. Place meat and bone in a soup kettle with one finely minced carrot, one onion, a little parsley, a little celery and one leek. Put all together with the meat in the kettle adding about five whites of eggs, a little salt and mix thoroughly. Add twelve to fourteen very ripe red tomatoes crushed, and work well together. Stir in slowly the previously made cold white stock and let it boil for about an hour, stir occasionally until it begins to boil. Let it simmer slowly. To obtain a fine strong stock, take a chicken of about four pounds, roasted a little, but not permitted to brown and add to the rest, letting all simmer together for an hour. This improves the flavor and strength of the bouillon. The chicken may afterwards be used for any other



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purpose. Strain through a silk tamy. The bouillon should be clear and red. After all the contents are boiled and strained, the liquid should measure about four quarts. Season to taste and serve in bouillon cups very hot.

As many prefer tomato bouillon cold, it is packed in ice until thoroughly chilled, then served in the usual way.

CONSOMME SOUVERAINE

One and a half pounds of breasts of white fowl free from nerves and sinews, cut into small pieces, then pass through the meat machine. Put this into a mortar, pound it well into a fine paste. Have previously made a little panade which consists of butter, the size of an egg and half a cup of cream. Put both into a small sauce pan. When boiling, stir in about one and a half to two tablespoonfuls of best flour, stirring with a wooden spoon. Let boil until it loosens from the sides of the sauce pan, which will take about two minutes. Let this get cold. When cold, add with the chicken in the mortar, also season to taste and pound all well together into a fine paste, then add little by little, four whites of eggs. Work all together into a smooth paste. Take out and pass through a sieve and place sauce in an earthen bowl. When ready for use add about three-fourths to one cup of double cream and work this well together to a very smooth paste. Take about three truffles, pound or chop fine, mix with the chicken preparation, stirring well. Take a sheet of heavy white paper, butter it well and have it cool, spread the paste about three-sixteenths of an inch, smoothing it even with a knife, then put the paper into a shallow pan, butter side down, and put in oven or steamer for a few minutes to cook. When done, take out and let it cool off; cut this with a round cutter, the size of a quarter and put all together in a soup tureen with previously cut julienne of white breast of chicken and mushrooms. Pour consomme over and serve hot.

G. R. Meyer



WORLD FAMOUS CHEFS



JOHN PFAFF
CHEF DE CUISINE
HOTEL CAPE MAY
Cape May, N. J.

Mr. John Pfaff has been at the following hotels: Hotel Marie Antoinette, New York City, Hotel Metropole, Philadelphia, Brighton Beach, at Coney Island, New York; the Hotel Kaaterskill, Kaaterskill, N. Y.

CRAWFISH BISQUE—CREOLE

Take about eight dozen fine, large crawfish and wash thoroughly, being careful to clean off every particle of dust or sand. Set to boil in about a gallon of water. Pick out two dozen of the largest crawfish, remove the inside of the tails and save the heads, cleansing them of every particle of meat. Set this meat to one side with the shells of the heads. Pick the meat from the rest of the fish, saving all the shells. Take one large onion, a carrot, a bunch of celery, a sprig of thyme, one bay leaf, three sprigs of parsley, six cloves, two blades of mace and one clove of garlic; chop all very fine and put into the pot of water in which the crawfish were boiled. Add

STRAINED GUMBO IN CUPS

One and a half quarts of chicken broth, four tomatoes and twelve fresh okras cooked for fifteen minutes. Strain and serve.

John Pfaff.



LEOPOLD SAUX
STEWARD
HOTEL
GRUNEWALD
New Orleans, La.

Mr. Saux is a Grunewald product. He has worked in every department in the back of this hotel, and is considered a very good authority in this line of work.



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all the picked meat, except the reserved tails and all the shells of the bodies and heads, except the reserved heads. Add one cup of rice and let boil until the mixture becomes thick and mushy. When it is well cooked, take off the fire and mash the shells thoroughly, also the meat and strain all through a sieve. Take about a tablespoonful of butter and two quarts of oyster liquor and add this to the soup, seasoning to taste, with cayenne, salt and black pepper. Set to boil slowly. In the meantime, take the reserved crawfish meat and make a stuffing as follows for the reserved heads: Chop an onion very fine and let it brown in a tablespoonful of butter. Squeeze thoroughly a cup of bread wet with water. When well squeezed, mix with a little milk, sufficient to make a paste, season to taste and mix with the well seasoned crawfish meat. Chop another onion and put in melted butter; add the crawfish stuffing, letting all fry about ten minutes and adding in the meantime, a finely chopped sprig each of thyme, parsley and a bay leaf, mixing thoroughly. Take off the fire and stuff the reserved heads of crawfish. Put on every stuffed head a dot of butter and set in the oven and bake for ten minutes. Place the stuffed heads in the tureen and pour the soup over. Serve hot with croutons of buttered toast, passing the latter in a separate dish.

Leopold Gaus



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TOMATO BOUILLON EN TASSE

Two quart cans of tomatoes or their equivalent in fresh tomatoes, one teaspoonful sugar, one whole clove, one quart strong chicken broth. Let boil one hour. Season with salt to taste. Strain and serve in cups.

CREAM OF CHICKEN SOUP WITH ASPARAGUS

Dress a five-pound fowl and cut it in four parts. Place in a kettle with one gallon of cold water and a teaspoonful of salt, let boil slowly. Remove all the impurities that come to the top of the broth. When the fowl is tender, remove from the broth. Have one onion the size of an egg minced fine, one small stalk of celery minced; put in a sauce pan with one-third pound of good butter and let cook for fifteen minutes. Add a quarter of a pound of sifted flour and let cook on slow fire without coloring, for ten minutes; then add one quart of broth, stirring rapidly to avoid lumps. Let boil well for one hour; season with salt, white pepper and grated nutmeg to suit taste, then strain through a fine sieve. Before serving, add one cup rich cream with the yolks of two eggs well beaten. Do not let boil after this. Now add half the breast of chicken cut in small dice and the tips of asparagus which have been boiled in salt water. Serve.



GEORGE E. SCHAAF
CHEF DE CUISINE
HOTEL ALBANY
Denver, Colo.

Mr. Schaaf has been connected with several prominent hotels in this country prior to coming to the Albany, and was at one time, Chef at the Minneapolis Club in Minneapolis.

Geo. E. Schaaf



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HENRI
D. FOUILLOUX
CHEF-STEWARD
ST. CHARLES
HOTEL

New Orleans, La.

Mr. Fouilloux served his apprenticeship at the Maison Arnaud of Paris, France. Was later at the Hotel du Rhin, Paris, with Baron de Neaflize at Paris, with Mr. Vayne Mc-Veah — American Ambassador in Rome, with Count Moroni Pecci at Rome, Leo XIII at the Vatican in Rome, Madame Melba in London, for Viscount Bulkeley at Beaumaris in North Wales and at the Grand Hotel in Rome. Coming to this country, he was at the Hollenden Hote', Cleveland.

CLEAR GREEN TURTLE SOUP

Take two pounds of fresh green turtle meat cut in dice with a little chopped onions and a piece of butter. Fry and season with a little paprika, salt, whole pepper and a small handful of odoriferous herbs, such as corienthe, romarin and basilie. Put the whole in a two quart stew pan, with a half nice fat hen and a little knuckle of veal, two whole tomatoes, half a pint of Samos wine and one gallon of chicken bouillon. Skin the liquid at the first bubbling and move it back to the side of the fire. When the meat is done, drain it, skim off the fat from the soup, pass it through a fine muslin cloth into another stew pan and put in again, one by one, your diced turtle meat with a few dice of black truffles and finish before serving with a glass of Samos wine.

H. Fouilloux



WORLD FAMOUS CHEFS



HENRI BOUTROUE
CHEF DE CUISINE
HOTEL
SHELBOURNE
Dublin, Ireland

Mr. Boutroue was formerly with the Clifton Down Hotel at Bristol, England, the Queen's Hotel at Leeds, England, the Savoy Hotel in London; the Laugham, London, also the Hotel Metropole, London.

CONSOMME, CHANCELIER

Strong consomme, julienne garniture, composed of mushrooms, truffles, beets, diced chicken and royale of foie gras, one pint puree of peas, three yolks of eggs poached and cut in round shapes.

POTAGE LONDONDERRY

Make a light paste of rice flour, and cook in same a chopped calf's liver, one chicken, garniture of vegetables and a few mushrooms for about one hour. Take off the range and add two or three yolks of eggs and a few tablespoonfuls of cream; add butter at the last moment and garnish with scallops and combs of chicken. No stock.

Henri Boutroue



ARTHUR TAYLOR
CHEF DE CUISINE
HOTEL RAYMOND
Pasadena, Cal.

GUMBO A LA SAM WARD
One pint chicken gumbo, one pint clear green turtle. Mix before serving; add half a gill of good Sherry. Serve in tureens.

Mr. Raymond is Chef at the Hotel Raymond, Pasadena, Cal. during the winter season, and at the Ocean Side Hotel, Magnolia, Mass., during the summer seasons.

Arthur Taylor



THEIR SPECIAL SOUPS & CONSOMMES



LUCIEN RAYMOND
CHEF DE CUISINE
HOTEL CONGRESS
AND ANNEX
Chicago, Ill.

Prior to coming to this country, Mr. Raymond was at the Ritz Hotel in Paris, the Ritz Hotel in London, and the Trianon Palace at Versailles, France. On coming to this country he was at the famous Ritz-Carlton, New York.

CREME DE VOLAILLE MARIE STUART (Cream of Chicken Soup Marie Stuart)

Make a cream of chicken soup with plenty of cream and garnish with asparagus tips, shredded white meat of chicken and truffles.

CONSOMME CYRANO

Broth with duck stock. Garniture, small dumplings made of duck force-meat, form with a teaspoon and put on a buttered baking pan. When baked, poach and put into a special tureen, sprinkle with Parmesan cheese grated fine. Spread lightly with chicken glaze and brown like au gratin.

L. Raymond



HENRI BERGER
CHEF DE CUISINE
FRANKFURTER-
HOF

Frankfurt,
A. M. Germany

Mr. Berger has been with the following hotels: Hotel Chatham, Paris; the Hermitage at Monte Carlo, France; the Grand Hotel des Thermes, Salsomaggiore, Italy; the famous Hotel Ritz, Paris, prior to coming to the Frankfurter-hof.

CONSOMME—RICH EN TASSE (Rich Bouillon in Cups)

Two pounds beef with bones of leg. Let boil four or five hours. Garniture, a quarter of a pound of carrots, three and a half ounces turnips, one parsnip, one small onion, one clove, a small piece of garlic, one stalk of celery, salt, and two quarts of water.

Prepare in casserole four-fifths of a pound lean beef; hash a few turnips, carrots, leeks, one white of egg, a few fowl necks and bones. Wet



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with consomme and let boil two hours on moderate flame. Strain through cheese cloth and serve hot or cold, according to season.

Henri Berger



LOUIS
LESCARBOUREA
CHEF DE CUISINE
FT. PITT HOTEL
Pittsburg, Pa.

Prior to coming to the Fort Pitt Hotel, Mr. Lescarbourea was Chef at the Hotel Marlborough, New York City, and other prominent eastern hotels, and was Entremetier at the famous "Delmonico's Cafe," New York City.

let slowly boil for one hour. A beef or ham bone added to the soup when starting to boil will much improve it.

POTAGE BONNE FEMME

Cut very fine, two clean leeks and a medium sized onion. Put them in a sauce pan with a piece of butter and cook to a very light brown. Moisten with a quart of chicken broth and hot water; season with salt and pepper. Let boil for fifteen minutes, then add four sliced medium potatoes. Let cook until the potatoes are thoroughly soft, add a gill of cream, a piece of butter and boil once more. Serve.

GARBURE POLIGNAC

Finely chop two ounces of larding pork, two onions, two leeks and a bean of garlic. Place in a copper sauce pan and slowly cook until a light golden color. Pour in a gallon of water or stock; mix well. Season with a tablespoon of salt and teaspoonful of pepper; add half a pint of soaked white navy beans. Boil for half an hour. Add half a head of savoy cabbage and three potatoes, finely sliced. Cover the pan and

POT AU FEU HENRY IV.

Clean and wash one five-pound fowl, one pound lean beef, one marrow bone, two carrots, two onions, four leeks, two celery stalks, two branches parsley, four potatoes and a small head of cabbage. Wrap in a cloth, a tablespoonful of mixed whole spices. Boil the fowl



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and meat, then remove the water. Add two gallons of cold water. Season with a tablespoonful of salt and half a teaspoonful of ground pepper. Cover the pot and let come to a boil. Add the carrots, onions and spice. Let simmer for one hour, then add the celery, parsley and leeks tied together in a bunch. Boil for a half an hour. Add the whole potatoes and the cabbage cut in quarters and let the whole slowly boil for another half hour or until the cabbage and potatoes are cooked. Remove the meat, fowl and bone. Place all the vegetables on a platter; strain the broth in a soup tureen, skim a little of the fat over the broth and serve with some slices of thin toasted dried bread in the soup and the vegetables separate. To give the broth a better appearance, color it with a little burned sugar.

CHICKEN GUMBO GERMAINE

Cut the meat of a raw fowl into small squares, also two white onions, two leeks, one green pepper and two ounces of raw lean ham. Place in a sauce pan with two tablespoonfuls of melted butter and gently brown. Moisten with three quarts of water or stock. Add the bones of the fowl, season with a light tablespoonful of salt and half a teaspoonful of pepper. Boil slowly for twenty-five minutes. Add a cupful of shelled raw green peas and boil for fifteen minutes; add an ounce of raw rice, twelve fresh cut okras and two peeled, crushed tomatoes. Cover the pot and let simmer for forty minutes. Remove bones, skim the fat from the surface and serve.

ONION SOUP NORSE

Finely slice six white onions, place them in a sauce pan with two tablespoonfuls of melted butter. Cook until very brown; then add a tablespoonful of flour and mix well. Pour in a quart of chicken broth, season with salt and cayenne pepper; mix well and boil for twenty minutes. Beat two egg yolks with a cup of rich cream. Remove the pot from the fire, then add this mixture, mixing all the while with a whip. Serve with toasted slices of French rolls and grated Parmesan cheese.

CREAM OF MUSHROOMS

Finely chop one pound of fresh mushrooms; place them in a sauce pan with two ounces of butter and slowly cook for eight minutes. Add



one and a half ounces of flour, mix well, then pour in a quart of chicken broth and a half pint of milk. Briskly mix it with a whip, add one sliced onion, two sliced branches of celery, one branch of parsley, one branch of chervil, half a teaspoonful of grated nutmeg, one tablespoonful of salt and a pinch of cayenne pepper. Mix well. Boil for half an hour. Dilute two egg yolks with half a pint of cream and the juice of half a lemon. Add this to the soup with one ounce of good butter, mix while heating for one minute. Strain the soup through a fine sieve, then through a cheese cloth and serve.

CONSOMME IN JELLY

Place in a pan three pounds of chopped, raw, lean meat of beef, with one sliced carrot, one onion, one turnip, two branches of celery, one bean of garlic, two leeks, one tomato, one branch of parsley, one saltspoonful of mixed spices, one tablespoonful of salt, half a teaspoonful of pepper, two raw eggs and three leaves of gelatine. Mix well with a wooden spoon for a few minutes. Gradually add two quarts and a half of boiling water while mixing. Let it come to a boil, then pour in a gill of cold water. Set the pan beside the red fire and let it gently simmer for two hours. Strain through a doubled cheese cloth into a jar. Let it get cold, then place it in the ice box over night. Never put any soup in the ice box while warm as it would turn sour.

CREAM OF TAPIOCA

Sprinkle in one and a half pints of clear, strong, boiling chicken broth, two ounces of French sage; mix well with a whisk and boil for twenty minutes. Beat together in a cup, a quarter of a pint of thick cream, the yolks of two eggs and a piece of good butter. Remove the soup from the fire, pour this cream gradually in, constantly mixing while adding. Pour into a soup tureen and serve.

Louis Lescarboura



THEIR SPECIAL SOUPS & CONSOMMES



JEAN JUILLARD
CHEF DE CUISINE
HOTEL ADOLPHUS
Dallas, Tex.

Mr. Juillard was formerly at Cafe Anglais, Paris; Hotel Hermitage, Monte Carlo; Hotel d'Angleterre, Venice; Savoy Hotel and Princess Restaurant, London; the Plaza, Belmont and Astor Hotels, New York City; Hotel La Salle, Rector's Cafe and University Club, Chicago.

POTAGE SIDI BRAHIM

Put six ounces of butter in a pot and add flour until you have a medium paste. Cook five minutes and add some chicken broth, mixing well. Cook a dozen Jerusalem artichokes for an hour, mash and strain into a fine china cup; have some chiffonade of sorrel, pass in butter first and finish with six yolks of eggs. Mix with half a pint of good cream, well buttered, also some French peas.

POCHOUSE BOURGIGNONE

Put six ounces salt pork cut in dice, three ounces butter and two good sized onions in a sauce pan. Cook to a golden color. Then add a few spoonfuls of flour. Brown it a little and add two quarts of good Claret and two quarts of water, mixed well. Let come to the boiling point and add the head and bones of a pickerel, carp, eels, tauch, perch and any other hard, fresh water fish, a bay leaf, thyme, celery, parsley and cloves, seasoned well. Boil for one good hour. Then strain in another pan and pour your soup on toasted sliced French bread.

POTAGE A L'OSEILLE JEUNE MARIEE

Take two or three potatoès, sliced fine and cook with some chicken broth. Have some fresh sorrel shredded and cook in a sauce pan with butter. When it becomes soft, add it to your potatoes, which are already cooked; let boil and add a little vermicelli; serve with toasted roll. A few yolks of eggs mixed with a little cream may be added. This will make your potage much richer.

POTAGE V^U VENDANGEUSE

Slice some new potatoes cut in small pieces, some fresh string beans and two leeks, one sweet lettuce shredded. Cook for an hour in



small quantity of water; have some boiled milk, then mix up and boil together. Serve with croutons.

POTAGE SIMONETTE

Put some butter in a pan on the fire, add some flour, cook for fifteen minutes on a slow fire, then add some chicken broth. Mix well and when boiling add some chopped celery, then let this cook for an hour; add some fresh tomato meat, leave it fifteen minutes more on the fire, then strain. Finish with good cream and sweet butter. Serve with croutons soufflé.

PUMPKIN GRAND MERE

Cut some pumpkin in dice and cook it with half milk and water. Then add a cupful of cooked rice, sugar and a little orange blossom; water must not be too thick.

PIGEON SOUP—FARMER STYLE

Put in a soup kettle two old pigeons, one pound beef shank, one pound salt pork and cold water. Let boil and skim well; then add some julienne of cabbage, potato, one piece garlic, one bay leaf and two cloves; cook for two hours and serve with toasted bread, dish up the meat on the side.

DEEP SEA CONSOMME

Take a head of red fish, the raw shell of a Pacific lobster, some clam and Eastern oysters with the shell, one crab, celery, parsley, green onions, bay leaf, whole pepper and saffron; boil on low fire and skim the top very carefully. Serve some fresh shrimps in and toasted sliced French rolls on the side.

CREAM OF DUCK LIVER VARSSOVIENNE

Half a pound of liver, half a pound lentils, one gallon chicken broth, one pint cream. Cut some leeks, celery and onions in dice and pass in butter, then add three ounces of flour; let cook for five minutes, then add chicken broth; let boil and add one bay leaf, whole pepper, clove and liver and lentils, which have been blanched. Cook for two



THEIR SPECIAL SOUPS & CONSOMMES



hours and strain in a very fine china cap or cloth. Boil again, then add cream and about three ounces of sweet butter. Serve some croutons souffles stuffed with puree of game.

VEGETABLE SOUP PROVANCALE

Slice very fine one potato, one carrot, two leeks, one onion, a little celery and cabbage, a handful of fresh peas and string beans, one summer squash, three fresh tomatoes, from which the seeds and skins have been removed. Take a young hen, put in a pot and add the above; cook for one hour and then add a handful of spaghetti cut in small pieces; cook twenty minutes more; have one piece garlic and some fresh basil chopped very fine, and mix some parmesan cheese with it; then add to your soup two minutes before ready to serve.

J. Guillard



JOHN CHIAPPANO
CHEF DE CUISINE
AUDITORIUM
HOTEL
Chicago, Ill.

Mr. Chiappano has been with some of the finest Hotels in this country and Europe.

BOUILLON BOSTONIENNE

Draw and singe two good sized fowls. Place in a sauce pan with a carrot, turnip, onion, bay leaf and a couple of cloves. Cover with water and bring to a boil slowly. Skim off impurities coming to the top from time to time; let boil very slowly. When the fowls are cooked, strain through a cheese cloth, season and serve with unsweetened whipped cream.

John Chiappano



WORLD FAMOUS CHEFS



GERARD
EMBREGTS
CHEF DE CUISINE
CHATEAU
FRONTENAC
Quebec, Canada

Prior to coming to America, Mr. Embregts was at the Maison-LeClerc, in Belgium; and the Hotel St. Antoine; the Tavern Renseignaux, in Belgium, the Grand Hotel de L'Empereur at Ostend, Holland, the Berkeley Hotel, Hyde Park Court Club, also at the Embassy de Russe, London.

POTAGE A LA REINE

Boil rice in chicken broth in which you have a good sized chicken. When cooked, take out white meat of chicken which will serve to make the croutons by cutting it in dice shape. Save the remainder and pile it altogether in a strainer. Then heat the potage to boiling point and strain the whole. Add cream, butter and dice of white meat and serve.

POTAGE CHASSEUR (Hunter's Potage)

Put in a casserole odds and ends of game, a variety of soups, vegetables and let cook in oven for a few minutes. Add a little white wine. When the whole is cooked, pass through a colander. Put it all back in a casserole; add good consommé with a little tomato sauce and cook for half an hour. Strain again and thicken with arrow-root. Before serving, add a glass of good brandy.

G. Embregts



THEIR SPECIAL SOUPS & CONSOMMES



PETER BONA
CHEF DE CUISINE
HOTEL
CHAMBERLAIN

(Old Point Comfort)
Fortress Monroe, Va.

Mr. Bona's history since he arrived in this country is brief: three years at the Waldorf Astoria, New York City, in various capacities in the kitchen.

EGGS BOUILLON

Four perfectly fresh eggs, salt and pepper, a little grated nutmeg and three cups strong chicken broth, very hot. Whip thoroughly together and serve at once in very hot cups.

CLAM CHOWDER, VIRGINIA STYLE

Salt pork cut in dice and fried until brown. Strained fish broth and clam liquor in equal parts brought to a boil and skimmed. Add sliced potatoes and onions; boil until barely done, then add the salt pork, bring to a boil again after adding the scalded clams cut up in suitable sizes. Add pepper, salt and a little ground mace to taste; thin to the required consistency with Bechamel sauce, but do not boil after. Add some rolled crackers and serve.

CONSOMME SUEDOISE

Chicken flavor. Run a couple of carrots, turnips and a small cabbage through a meat cutting machine, then braise until done. Add green peas and flagelets, a little grated parmesan cheese and season to taste. Make some small croustades, fill with the mixture and serve one on each plate.

CONSOMME VERTE PRE

Sprinkle two tablespoonfuls of tapioca into one quart of boiling consomme and set to cook gently for a quarter of an hour. Put into the soup tureen one tablespoonful of asparagus heads, the same quantity of peas and French beans. Cut into lozenges a few roundels of sorrel leaves and as many roundels of poached lettuce leaves. Pour the boiling consomme over this garnish and add a large pinch of chervil.

POTAGE A LA PIEDMONTESE

One pound raw ham, one pound of bacon cut in dice, one pound navy beans, one pound lima beans, one small cabbage shredded and



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one pound minced celery root. Simmer all for half an hour in bouillon, blanc, then add one pint of green peas, one pint of asparagus heads, one quart of small sausage balls, one pound of rice, and a few chopped fresh tomatoes. Simmer until done. Season and serve with a little Parmesan cheese and croutons.

CONSOMME A LA MONTE CARLO

Stamp out of slices of vegetables, spades, clubs, diamonds and hearts. Make a chicken force-meat dotted with truffles; slice like dominoes with a colum cutter. Cut out of whole turnips and beets slices to imitate poker chips. Add all to a rich chicken consomme.



CHAS. GROLMUND
CHEF DE CUISINE
WASHINGTON
HOTEL
Seattle, Wash.

Mr. Grolimund was formerly at the Grand Hotel Neues Stahlbad, St. Moritz-Bad; Grand Hotel Brussels, Brussels; Grand Hotel Quirinal, Rome; Grand Hotel Anatre Nation, Barcelona, Restaurant Delmonico, New York and the St. Francis, San Francisco.

Peter Bona

PHILADELPHIA PEPPER POT

Cut in small dice two large, green peppers, two leeks, one stalk celery, one onion and smother them slowly in very hot butter for about fifteen minutes. Then mix to it a tablespoonful of flour and two quarts of boiling soup stock well seasoned. Cut two potatoes in small squares and add to the boiling soup. Let cook until the potatoes are done. Also have ready half a pound of cooked tripe cut in dice and add to soup. Serve with dumplings. To prepare the dumplings, break one egg into a bowl, add flour, salt and pepper and mix into a soft paste like hot cake batter. Then add one chopped pimento and six crushed pepper corns. Put this paste into a collander, place over the boiling soup and cook for one minute longer.

POTATO SOUP CHIFFONADE

Prepare a julienne of lettuce, chicory, celery and sorrel, well seasoned; let simmer in



THEIR SPECIAL SOUPS & CONSOMMES



butter for twenty minutes. Slice four potatoes, three leeks and one onion and fry in butter until lightly colored. Add three pints of soup stock, let boil for half an hour and strain. Mix the prepared julienne to the strained soup, let boil once more and before serving add one teacup of cream.

CONSOMME COLBERT

Have ready two medium sized carrots, one turnip, half a dozen string beans, one stalk celery, two leeks, two asparagus. Cut into small dice and add one cup of peas. Smother all together for twenty minutes in butter. Then add to it two quarts of good seasoned soup stock and cook slowly ten minutes more. Free the soup from fat and serve with chopped chervil and a poached egg to each person.

FISH BROTH A LA WASHINGTON

Have ready two quarts of clarified plain fish broth. Cut in dice some carrots, leeks, parsley and celery roots. Cook in a sauce pan with half an ounce of butter and one cup of broth. Reduce to a glace and put with the fish broth; add the fillets of half a pound of bass cut in thin collups; boil five minutes longer. Pour into a soup tureen, add small rounds of outer crusts of bread fried in butter and serve.

Charles G. Wolinundy



WORLD FAMOUS CHEFS



COQUINA CLAM BROTH

Cover one quart of coquina clams with cold water and let come to a boil. Strain through cheese cloth and add half a teaspoonful of salt and a dessert spoonful of whipped cream on top. Serve hot.

HOT TOMATO BOUILLON IN CUPS

Take one quart of chicken stock and the meat of half a raw fowl chopped very fine, the whites of six eggs, one carrot, one onion and one quart fresh tomatoes. Mix all together and set on range. Let simmer until it comes to a boil, then strain through a cheese cloth. Serve hot in cups.

S. B. PETTENGILL

CHEF DE CUISINE

HOTEL ORMOND

Ormond Beach, Fla.

Mr. Pettengill has been chef at the Hotel Ormond for fifteen seasons, and at the Crawford House, White Mountains, N. H. for twenty-five seasons.

POTAGE UNCLE SAM

Take the juice of a pint of clams and the same amount of chicken stock. Put in sauce pan a quarter of a pound of butter and three tablespoonfuls of flour, add the clam juice and chicken stock and let come to a boil. Serve with a spoonful of whipped cream on top.

S. B. Pettengill



THEIR SPECIAL SOUPS & CONSOMMES



JOSEPH STOLTZ
CHEF DE CUISINE
HOTEL
PONCE DE LEON
St. Augustine, Fla.

Mr. Stoltz was formerly at the National Arts Club, New York City; later with the Metropole Hotel, New York City and the Country Club, Detroit, Mich

TOMATO CHOWDER, VIRGINIENNE

Shred fine two ounces of salt pork, one white onion and one peeled green pepper. Saute together for about ten minutes, then add two ounces fresh butter and saute five minutes longer, but do not let get brown. Add two tablespoonfuls of flour, mix together, then add one pint of tomato sauce and one pint of white broth, three raw potatoes cut in small dice and twelve young tender fresh okras cut into half inch pieces. Let cook with a bouquet of garnishings for one hour. Add two ripe peeled fresh tomatoes and two dozen small raw oysters with the eyes cut off and a pinch of paprika, pepper and salt to taste and let boil five minutes longer.

Joseph Stoltz



CHAS. A. FREY
CHEF
HOTEL
ALEXANDRIA
Los Angeles, Cal.

CHICKEN BROTH ALEXANDRIA

Consisting of chicken broth garnished with quenelles, cox-combs and rice.

CHICKEN BROTH

Clean two hens of about five pounds each. Place in a casserole with cold water so they are covered with same and bring to a slow simmer; remove all fat and skum. Cut up two heads of celery, three carrots, three onions, two leeks, a little parsley, a teaspoonful of whole pepper, two bay leaves and some salt and put into the slow boiling stock. From time to time skim and remove the fat. When hens are boiled tender take them out and reduce the broth for about

Mr. Frey was first at the Hotel von Konig von England in Munster; later at the Dom Hotel, Cologne; Continental Hotel, Paris; with the North German Lloyd and Hamburg-American Steamship Lines and Hotel Bellevue-Stratford, Philadelphia.



WORLD FAMOUS CHEFS



two hours longer so it is good and strong. Strain through a Tamy (a heavy cheese cloth).

QUENELLES

Half a raw skinless and boneless chicken ground very fine; pound in a mortar with two whole eggs, salt, ground pepper, nutmeg and finely chopped parsley. Then rub through a fine sieve. Add some whipped cream and mix well. Then shape like little eggs between two demi-tasse spoons and poach in chicken broth. Have half a dozen coxcombs blanched and skinned and boil very tender. Cut in small pieces and serve in chicken broth. Also some washed and boiled rice.

Charles Q. Frey



JEAN S. BERDOU

CHEF DE CUISINE
HOTEL ASTOR

New York City, N. Y.

Mr. Berdou took his apprenticeship under the celebrated Argeles Gasost, chef at the Hotel de France, Paris, after which he was with the Hotel Continental at Cauterets, France, Hotel de France at Paris, Hotel Continental, Biarritz, France and Restaurant Francais, Madrid, Spain. Coming to this country he was at the famous Louis Sherry's Cafe, New York City.

BISQUE D'HOMARD AMERICANE (Bisque of Lobster American)

Cook lobsters in short bouillon with a few vegetables and a glass of Rhine wine for about twenty-five minutes. Take out lobsters, separate bodies from carcass and place a piece of butter, a spoonful of flour and the lobster stock in a casserole and let simmer for a few minutes. Put the carcass in a mortar and mash fine; then add the stock which gives it a fine color. Also take peeled bodies and let simmer over fire for twenty-five minutes. Add a teacupful of double cream and one glass of Cognac; season with salt and cayenne pepper. Strain the whole and serve hot.

SOUPE AU CRESSON (Watercress Soup)

Take four potatoes, two large onions and a little thyme. Mince the whole and put in pan with three quarts of water on stove. Add a piece of salt pork and cook twenty-five minutes. Remove salt pork and strain the rest through a



THEIR SPECIAL SOUPS & CONSOMMES



fine sieve. Put back in pan and let come to a boil. Take a bunch of water cress, remove the leaves and chop fine. Add this to the soup and let boil half a minute. Serve with croutons.

Jean Pet. Jouis



EMILE BAILLY,
CHEF DE CUISINE
HOTEL ST. REGIS
New York City, N.Y.

Mr. Bailly prior to coming to this country served in the very best hotels in Europe. He left the Grand Hotel of Monte Carlo, France ten years ago, to come to New York and open the St. Regis.

CONSOMME PARFAIT

Two pounds beef shin bone, four pounds beef meat, one hen. Put into a pot with one gallon cold water; let boil and skim. Put in one carrot, one large onion, two cloves, half a leek, celery, a small turnip and two soup-spoonfuls of salt. Let boil five hours very slowly, until the hen and beef are well done. Skim the fat off the broth, strain through cheese cloth, put in another pan and let boil. Throw two soup-spoonfuls of tapioca into it and let cook ten minutes. Season with salt.

Emile Bailly



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CONSOMME

Two pounds raw beef from a shin, cut into pieces, any parings of chicken, beef and bones of same on hand, one medium sliced carrot, one onion, one branch parsley chopped up, one clove of garlic chopped, one branch chopped celery, one chervil, one leek, one tablespoonful salt, ten whole black peppers, one clove, five allspice, one sprig bay leaf and one saltspoonful thyme. Place all the above in a saucepan, then pour in a little cold water to nearly cover the meat and other ingredients. Place the pan to one side and let it stand to infuse for one hour. Then place the pan on a hot range and gently stir the contents with a wooden spoon while cooking, for five minutes. Pour in two and a half quarts of boiling water and stir well again until it comes to a boil. Cover the pan and let it slowly simmer for one and a half hours. Strain the consomme through a napkin into another sauce pan.

POTAGE PRINTAINIER

Prepare and strain a consomme into sauce pan. With a small Parisienne potato scoop take out all you can from two medium scraped carrots and two peeled sound turnips and place in a small sauce pan with half a pint of the consomme and half a pint of hot water. Season with two saltspoonfuls of salt and boil for thirty minutes, then add all the contents of the pan to the consomme; add also two tablespoonfuls of cooked string beans. Cut into half inch pieces; two leaves of clean lettuce and two leaves of clean sorrel, both cut into julienne strips; lightly mix, then boil for ten minutes and serve.

Ben E. Dupaquier



**BEN E.
DUPAQUIER**
CHEF DE CUISINE
HOTEL
ARLINGTON

Santa Barbara, Cal.

Mr. Dupaquier's first position was in The Pendennis Club, of Louisville, Ky. Later at the Gault House, Louisville, the Missouri Athletic Club, the Mercantile Club and the New Jefferson Hotel of St. Louis; the Jonathan Club and the California Club, Los Angeles and the Hotel Maryland, Pasadena, Cal.



THEIR SPECIAL SOUPS & CONSOMMES



MARTIN GINDER
CHEF DE CUISINE
HOTEL GREEN
Pasadena, Cal.

Mr. Ginder was apprenticed in France in the best hotels. He was at the New York Athletic Club, the Princeton Club, the old Hotel Metropole, Cafe Savarin and the Vendome Hotel, New York City. He has also held several important positions in the middle west prior to taking his present position.

through a fine puree sieve. Add half a pint of cream, a pound of butter and half a cup of well-cooked rice. Serve hot in a soup tureen or in cups.

TOMATO BROTH

Twelve large, fresh tomatoes, one fowl, four pounds veal bones, one carrot, one onion, one red pepper, two whole cloves, one branch parsley, one stalk celery, one gallon water. Boil the tomatoes and veal bones in the water with the above vegetables. Clean a good sized fowl, roast it in a hot oven for about ten minutes until it gets nice and brown. Then put the fowl in the tomato broth and let cook until done. When the fowl is good and tender, take it out and let get cold, then strain the broth through a cheese cloth, season and serve hot in a bouillon cup.

CREAM OF CHICKEN TAVERN

Cook a good sized fowl in just enough water to cover it, add one onion, a tablespoonful of salt, a stalk of celery, one bay leaf, one clove, one carrot and one cup of rice. As soon as the fowl is cooked so you can pull the meat off, take it out and let cool. Then pound in a mortar until it is all mashed up. Turn it back into the liquid, and let boil for another few minutes; then pass

Martin Ginder



WORLD FAMOUS CHEFS



JULES DAUVILLER
CHEF DE CUISINE
PALACE HOTEL
San Francisco, Cal.

Mr. Dauviller was formerly the \$10,000 a year dictator of the cuisine in the home of Mr. and Mrs. Harry Payne Whitney in New York. The Whitneys got him from the Grand Hotel in Paris. He served his apprenticeship in the Cafe de la Paix at Marguery and the Hotel Chabot at the French Capital, before taking responsible positions with the Hotel Riveria at Nice, Italy and the Grand Hotel at Paris. He succeeded to the position of Chef at the Palace in San Francisco upon the resignation of Mr. Ernest Arbogast.

BONED OXTAIL AYRSHIRE
Take one oxtail, cut in pieces and let stand for a few hours in cold water; then let cook in a white stock. When well done, take meat off the bones and put lightly into press. Strain the stock and thicken with arrowroot. Make a Brunoise, not too fine, composed of carrots, parsnips, leeks and celery. Add then to the stock, the oxtail and two spoonfuls of oatmeal cooked in bouillon of Sherry and a little cayenne. Serve.

J. Dauviller



**WILLIAM
LEON BENZENI**
CHEF DE CUISINE
HOTEL VIRGINIA
Long Beach, Cal.

Mr. Benzeni learned his trade at the Hotel Metropole in Geneva, Switzerland. Afterward he was employed at Stuttgart, Wurtemberg, Germany. He was connected with several prominent hotels in the East prior to coming west to take the position at the Hotel Virginia.

ESSENCE OF TOMATO EN TASSE
Strain and boil Essence of Tomato with a half chicken and serve in bouillon cups.

Wm L. Benzeni



THEIR SPECIAL SOUPS & CONSOMMES



BOUILLON EN TASSE

(Bouillon in Cups)

Put beef bones in cold water and salt and let come to a boil. Then skim off and add carrots, onions, cloves, celery, whole pepper and let cook for two hours. Put aside, then add two or three pounds chopped beef, two eggs and mix the whole together. Replace on stove until all is well cooked then strain. Before serving add a glass of Madeira wine.



JULES BOUCHER

CHEF DE CUISINE

HOTEL ARLINGTON

Hot Springs, Ark.

Mr. Boucher served his apprenticeship at famous French Hotels and Cafes under Chefs world famous, such as Father Thiebout, of the Maison et Chabot of Paris, Chef Cassinin, of the Maisson Dorce, and was at the Restaurant Marguery, Palace Madelaine of Paris and the Cafe Royal of London. Coming to America he was at the Hotel Tourraine, Boston, Auditorium Hotel, Chicago, and the Detroit Club, at Detroit.

CLEAR GREEN TURTLE

Add to eight quarts of beef bouillon four pounds of veal bones and four pounds of chicken necks and wings, thyme, laurel leaf, celery, mushroom peelings, salt, pepper, parsley, marjoram and clarify same, then consomme. Cut the turtle meat in dice and keep in a "Bain Mari." Before serving, add Xeres Oloroso or Amontillado Sherry. Granday Turtle is the best to use. If desired, thicken the soup with arrowroot.

J. Boucher



WORLD FAMOUS CHEFS



EDWARD
R. J. FISCHEL
STEWARD
HOTEL PIEDMONT
Atlanta, Ga.

Mr. Fischel was apprenticed under the famous Jean Marie Laporte and has been at the following hotels: Hoffman House, New York City, Cafe Savarin, N. Delmonico and the Congress and Annex, Chicago.

CHICKEN GUMBO STRAINED IN CUP

Cut one tender well cleaned chicken in small square pieces. Place in a sauce pan with three ounces of butter, add four ounces of lean raw ham, two onions, two branches celery, two leeks, two green peppers cut in squares. Stir with a wooden spoon over fire until the moisture evaporates, then add about half a gallon chicken broth, three peeled tomatoes and ten pieces of well washed okra cut in pieces, a sprig of thyme, a teaspoonful of gumbo file and two bay leaves; let all this simmer until the okra is well done. Remove fat from top and strain into cups and serve.



THEIR SPECIAL SOUPS & CONSOMMES



CHARLES
PIER GIORGI
CHEF DE CUISINE
HOTEL ALCAZAR
St. Augustine, Fla.

Prior to coming to the Hotel Alcazar, Mr. Giorgi was at the Hotel Walton and the Gilsey House, New York City; the Bay Shore House at City Island, N.Y.; the Hollywood Hotel at West End, N.J., and at the Hotel Kittatinny at Delaware Water Gap Pa.

CHICKEN AND CELERY BOUILLON— OPORTO

Prepare one good sized fowl. Cover in a pot with cold water. Add two stalks of celery chopped fine, six leeks, one bay leaf and one onion. Boil slowly for about three hours. Season with salt and pepper. Strain both through cheesecloth. Add to each cup of broth one tablespoonful of Oporto Sherry and one teaspoonful of whipped cream. Serve with a piece of toast very hot.

POTAGE—VICTORINE

One-quarter of a pound of butter, mince one-quarter of a pound of ham, one onion, one piece of celery, blanch and slice two sweetbreads. Add flour to form a thin paste. Rub all through a puree sieve. Heat again. Thin with chicken broth, season with salt and pepper and serve with shredded chicken, rice and bread croutons.

Charles Pier Giorgi



WORLD FAMOUS CHEFS



CESAR OBRECHT
CHEF DE CUISINE
GRAND HOTEL
DE L'EUROPE

Lucerne, Switzerland
also
PALACE HOTEL
LTD.

Murren, Switzerland

Mr. Obrecht, prior to holding his present position, was at the Grand Savoi Hotel at Florence, at the Grand Hotel and Kurhaus, at St. Blasien; the Grand Hotel de Thouwe at Thouwe, the Grand Hotel Krasnapolsky at Amsterdam, the Grand Hotel de Salines at Reinfelden and the Grand Hotel Waldhaus at Vulpera.

CONSOMME PARFAIT (Perfect Consomme)

Chop one pound lean beef as fine as possible and put in a casserole. Add one carrot, one leek chopped fine, one head of celery, chervil, two whites of eggs, and put in the whole about three quarts of cold bouillon. Bring to boil and stir. When boiling, let cook slowly for about two hours. Remove the grease and strain. Garniture, one and a half ounces tapioca and Royal a la cream in dice.

ROYAL A LA CREAM

One-fifth pint of cream, one whole egg and a little salt; beat egg and mix with cream. Fill into mould and let poach in a pan of hot water, but do not let come to a boil. When cooked and cooled, turn out on upturned cover of vessel and cut in dice.

Cesar Obrecht



THEIR SPECIAL SOUPS & CONSOMMES



ERNEST
OTZENBERGER
CHEF DE CUISINE
HOTEL DENNIS
Atlantic City, N.J.

Mr. Otzenberger was
formerly Chef for G.
W. Vanderbilt in Paris,
London and New York.

CREAM OF ASPARAGUS

Put four ounces of butter in a sauce pan. When very hot add one pound of the tender parts of asparagus and fry colorless on a brisk fire. Moisten with two quarts of chicken broth and when done drain and mash. Then pass through a fine sieve. Add one pint of veloute sauce, color with some spinach greens, season with salt, sugar, nutmeg and when serving thicken the soup with a raw egg yolk diluted in cream and work in two ounces of butter. Serve separately some croutons souffles made out of pate a chou rolled in flour and fried in hot fat, or asparagus tips may be served instead of the croutons.

CLARIFIED CHICKEN CONSOMME

Put into a soup pot five quarts of white chicken broth, add one pound chicken legs and a small knuckle of veal. Boil and skim. Put in two pounds of roasted, unbrowned chicken bones, one leek, one carrot, one onion stuck with a clove, a little parsley and celery roots; boil continually for three hours. Chop very fine one pound veal, mix in two whole eggs, dilute with one quart of cold broth and stir this in the consomme, using a whip. Salt it according to taste and strain through a silk sieve.

PUREE OF CUCUMBERS

Remove the seeds from two pounds of peeled cucumbers. Blanch them for a few minutes in boiling salted water; drain well. Mince and fry in four ounces of butter, then moisten with sufficient veal or chicken stock and reduce until all the broth is absorbed. Pound them in a mortar, adding a pint of very thick cream sauce. Press through a sieve, heating the puree and adding two ounces of butter before serving.

Ernest Otzenberger



WORLD FAMOUS CHEFS



LOUIS PFAFF
CHEF DE CUISINE
NEW WILLARD
HOTEL

Washington, D. C.

Mr. Pfaff was formerly at the following prominent New York City hotels. The St. Denis, The Union Square, The Albemarle, The Vendome, The New Amsterdam; also at the Royal Moskoko at Ontario, Canada.

STRAINED GUMBO

Chopped onions, green peppers, ham, okra cut in one inch lengths; saute. Add chicken broth, half a dozen peeled tomatoes cut in quarters. Season to taste.

CLEAR GREEN TURTLE

Sever head and cut up turtle in pieces and boil until done. Remove bones, cut in square inches and reduce stock until it becomes strong. Add some good Sherry.

Louis Pfaff



THEIR SPECIAL SOUPS & CONSOMMES



CONSOMME JACOBINE

Prepare a strong consommé, rich in meat and lots of celery. Garniture of Royal cut lozenges, fine juliennes of red carrots, fine round cut pimentos and a little chervil.



JULES KOHLER
CHEF DE CUISINE
HOTEL ADLON
Berlin, Germany

Monsieur Jules Kohler came to the Adlon from the most elegant and famous Restaurant in Paris, the "Café de Paris."

MOUSSELINE SICILIENNE (Sicilian Mouseline Soup)

Cream of chicken soup to which add two ounces of white mushrooms, and a little lemon flavor; pass through a strainer, then let cook for fifteen minutes and add a quarter of a pint of cream and four yolks of eggs. Strain through cheese cloth and add one ounce of butter. Garniture, half an ounce ground pistache well sifted.

CONSOMME NEBAC

Usual consommé to which, for each quart of consommé, add one and a half ounces fresh truffles in order to obtain a strong truffle flavor. Garnish with truffles cut julienne style, the same of smoked ox tongue and serve.

Jules Kohler



WORLD FAMOUS CHEFS



LUCIEN FUSIER
CHEF DE CUISINE
GRAND HOTEL
METROPOLE

Interlaken, Switzerland

Mr. Fusier was formerly at the Shepherd's Hotel at Cairo, the Grand Hotel du Louvre at Menton, France, Hotel Schweizerhof at Interlaken, Switzerland; Tunisia Palace, Tunis; the Yongfraublick Hotel at Interlaken, Switzerland, and at the Cap Hotel, Bordighera, Portugal.

CONSOMME ANDALOUS

Broth of fowl besprinkled lightly with julienne vegetables, chopped carrots and coarse grains of wheat cooked in the consomme.

Lucien Fusier.



THEIR SPECIAL SOUPS & CONSOMMES



VICTOR HIRTZLER
CHEF DE CUISINE
HOTEL
ST. FRANCIS

San Francisco, Cal.

Mr. Hirtzler was born in Strasbourg, Alsace, Germany, and learned his profession under Emile Feypell in Strasbourg who is considered one of the finest Chefs in France. Mr. Hirtzler has been in the best hotels in France and Germany. Coming to the United States he started in at the Old Brunswick in New York City, and then at the Waldorf Astoria, New York City, then at Sherry's famous Cafe, New York City. He came to San Francisco to open the Hotel St. Francis in 1904.

Make an extra fine beef consomme, well flavored. Just before serving, cut into strips like matches one artichoke bottom, one truffle and half a banana, adding also a glass of dry sherry.

CHICKEN BROTH L'ORANGE

Make a well flavored chicken broth and serve in cups. Take a slice of orange, leaving the skin on, and cut it into four pieces, putting one piece in each cup.

CREAM OF TOMATO SOUP, ST. FRANCIS

Put a shinbone on the stove with a large sized soup bouquet, adding plenty of salt. Start with cold water and cook very slowly on the back of the stove until the meat drops from the bone. Drain the broth through a cheesecloth. Cool and skim off the surplus fat. Add the contents of a can of good solid tomatoes, boiling with the stock for about half an hour. Strain through a sieve and put on to boil, thickening with corn starch or flour, the former making a lighter, daintier puree. Just before serving, add a quarter-pound of butter and half a pint of sweet cream.

VELVET SOUP

Mince up fine the red part of a few good carrots, stew them with butter, salt, sugar and a little broth and when done strain through a sieve. Put a quart of clear broth on to boil, mix in with four tablespoonfuls of tapioca, let stand for twenty-five minutes on the side of the fire, skimming it off well. At the last moment, add the carrot puree, season, boil up once or twice more and serve in a soup tureen.

CONSOMME ADELE

Make an extra fine beef consomme, well flavored. Just before serving, cut into strips like matches one artichoke bottom, one truffle and half a banana, adding also a glass of dry sherry.



WORLD FAMOUS CHEFS



CREAM OF CHICKEN HORTENSE

Make a cream of chicken soup in the usual way. To a quart of the puree, take a cup of peeled almonds. Pound into a pulp or grind in a mortar, mixing with milk, thoroughly pulverizing the nuts. Strain and add to the soup.

CLAM BROTH

For six persons or so, take about five pounds of clams. Wash and put on to boil with a pint of water, a few sticks of celery and a bunch of parsley. Cook for ten minutes. Drain and strain. This makes about a quart and a half of juice. If necessary, add salt, also a bit of cayenne. To each cup add a big spoonful of whipped cream. Very dainty and generally liked.

PUREE OF SPLIT PEAS

One pound of green split peas, soaked in cold water over night. Drain and put into pot with two quarts of bouillon or soup stock. It is possible to use water, but this, of course, does not make rich puree. Add two onions, two ounces of leeks, two ounces of carrots, one pound of raw ham bone or a quarter pound of bacon. Boil until the peas melt, which takes about an hour. Remove the vegetables and the bone, strain the peas through a sieve, add two ounces of butter, and serve boiling hot.

PRINCESS SOUP

Thicken some soup stock or consomme with the yolks of two eggs, but do not boil. Add them after taking from fire, when still hot, but not boiling. Cook some carrots and turnips in salt water on the side, cutting the vegetables in lozenge-shaped bits and add just before serving.

CREAM OF POTATO SOUP

Slice four potatoes into a quart of bouillon. Cover tightly to prevent the escape of the aroma of the bouillon. Boil until the potatoes



THEIR SPECIAL SOUPS & CONSOMMES



are soft. Strain through a sieve. Add a pint of thick cream and three ounces of butter. Serve with croutons soufflé.

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